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KraftŽ Deluxe Original Macaroni & Cheese Dinner

It's time to clone America's best-selling brand of instant macaroni & cheese. This recipe is for the "Deluxe" variety of this popular product - that is, the one that comes with an envelope of thick cheese sauce, rather than the dry, powdered cheese. I think the "Deluxe" version, with it's two-cheese blend, is the better tasting of the two, although it's gonna hit you a bit harder in the wallet at the supermarket. But now, with this Top Secret Recipe, you can make creamy macaroni & cheese that taste like Kraft's original at a fraction of the price of the real deal. You gotta love that!

8 cups water 2 cups uncooked elbow
macaroni 1/3 cup shredded cheddar
cheese 1/2 cup Cheez Whiz 2
tablespoons whole milk 1/4 teaspoon
salt

1. Bring 8 cups (2 quarts) of water to a
boil over high heat in a large saucepan.
Add elbow macaroni to water and cook
for 10 to 12 minutes or until tender,
stirring occasionally. 2. As macaroni
boils, prepare sauce by combining
cheddar cheese, Cheez Whiz, and milk in
a small saucepan over medium low heat.
Stir cheese mixture often as it heats, so
that it does not burn. Add salt. When all
of the cheddar cheese has melted and the
sauce is smooth, cover pan and set aside

until macaroni is ready. 3. When macaroni is ready, strain water, but do not rinse the macaroni. 4. Using the same pan you prepared the macaroni in, combine the macaroni with the cheese sauce, and mix well. Makes about 4 cups.